

## A Tribute to France

**Chef Pierre Rimoneau is delighted to present his latest seasonal menu at The Verandah for lunch and dinner. Respecting time-honoured culinary traditions and using the highest quality seasonal produce from the Royal Project and selected international suppliers, Chef Pierre prepares simple, home-style French fare that earns rave reviews. 'A Tribute to France' is available throughout June and July.**

### **APPETIZER**

Baked vineyard snails à la Bourguignonne  
with herbed garlic butter and crispy French baguette  
One Dozen 500.-  
Half Dozen 250.-

French salt cod and potato Brandade with sauce vierge  
served with garden green salad and aromatic croûtons 440.-

Traditional egg Meurette salad 430.-  
served with red wine sauce, bacon and mushroom

### **SOUP**

'Crécy style' carrot soup with tarragon 260.-  
served with mustard seeds and whipped cream

### **MAIN COURSE**

Pike fish quenelles with Nantua sauce 510.-  
seasonal vegetables and pommes duchesse potatoes

Roasted pheasant stuffed with foie gras and mushroom 650.-  
served with truffle sauce, mashed potato and vegetables

Vegetables à la Provençale 450.-  
filled with savoury minced pork and tomato herbs sauce

Beef 'Pot-au-feu' in consommé soup 530.-  
served with garden vegetables and condiments

### **CHEESE**

Brie cheese baked in filo pastry 270.-  
served on green salad and roasted nuts, walnut oil dressing

### **DESSERT**

Saint Honoré 270.-  
pâte à choux filled with hazelnut cream, almond ice cream

Opéra gâteau 270.-  
almond joconde, chocolate and coffee cream